

12 Fast Facts About Irish Food



Cockles and Mussels

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Famously sold by Dubliner Molly Malone in the song of the same name. You can see a statue of Molly at the St Andrew's Church tourist office in Dublin.

Drisheen, Crubeens and Tripe

Drisheen is a black pudding from Cork made from cow's, sheep's or pig's blood; crubeens are boiled pig's trotters; and tripe is usually a cow's stomach, slow cooked in milk with onion.



Drisheen in an Irish Fry Up Breakfast

Traditional Irish Soda Bread



Did You Know?
The cross at the top of traditional Irish soda bread is there to let the fairies out!



Did You Know?
Ireland produces enough milk and dairy per year to feed 52 million people

Smoked Salmon and Boxty



Smoked Salmon

Belvelly Smokehouse in Cork is the oldest smokehouse in Ireland, with smoked salmon so delicious it's been served at HM Queen Elizabeth II's birthday.

The Potato

The potato was introduced to Ireland in the latter half of the 16th century. Today, it's made into boxty (a type of pancake), champ (mash with scallions), colcannon (mash with cabbage), and potato farls (potato-type bread from Northern Ireland).



Champ with Bacon and Cabbage

700



The annual number of tons of wild eels produced in Europe's biggest wild eel fishery in Lough Neagh, Northern Ireland. Lough Neagh eels have EU Protected Geographical Indication, and migrate to the area as elvers from the Sargasso Sea in the North Atlantic Ocean.

Literary Stew

Dublin coddle (a stew of bacon, potatoes, onions and sausages) was a favourite of writers Jonathan Swift and Sean O'Casey, and was mentioned in the writings of James Joyce.



Irish Stew

Irish Stew

Ireland's famous stew of mutton or lamb, carrots, potatoes and onions featured on the menus for third-class passengers on the Titanic.



12,000

The number of 'blaas' baked daily in Waterford. The Waterford Blaa is a tasty soft bread roll, with EU Protected Geographical Indication.

Big Butter

At its peak, the Cork Butter Market was the largest butter export market in the world.



Irish Butter

5,000 Years Old

The age of the oldest "bog butter" discovered in Tullamore, County Offaly. Bog butter was thought to be buried in bogs as a way of preserving it.